

## Road Trip Pasta Salad

Recipe 257 of 365

Here's a colorful pasta salad, coated with a silky, creamy goat cheese dressing. It has all the qualities that make it a good snack for the road – you get your carbs and protein, plus a good smattering of fresh veggies, and you can eat it right out of the container with a spoon. It's the kind of deeply satisfying concoction that makes you scoop up another bite before you've finished the one you're chewing.

TIME: 30 minutes

MAKES: 8 servings

2 tablespoons Dijon mustard  
1/4 cup red wine vinegar  
Salt and freshly ground pepper  
Scant 1/2 cup extra virgin olive oil  
1 pound *anelletti*, *orzo*, or other small pasta  
2 small zucchini, quartered lengthwise and chopped  
Corn cut from 2 large cobs  
1/2 cup finely chopped red onion  
1 (20-ounce) can chickpeas, rinsed and drained  
2 tablespoons goat cheese, crumbled  
1/2 cup finely chopped fresh parsley (basil would work also)  
1 pound (large or small) tomatoes, chopped

Put a large pot of water on the stove to boil for the pasta.

In a small bowl, whisk the mustard and vinegar together until combined, and season with salt and pepper. Add the oil in a slow, steady stream, and whisk until completely blended. Set aside.

Salt the boiling pasta water, add the pasta, and set a timer for the pasta's recommended cooking time. Two minutes before the pasta should be done, add the zucchini and corn. When done, strain the pasta, zucchini, and corn together in one colander, and transfer to a very large bowl. Stir in the onion, chickpeas, and reserved vinaigrette. Add the goat cheese, and stir until the heat of the pasta has melted all of the goat cheese into a creamy dressing. Stir in the parsley and tomatoes, season to taste with additional salt and pepper, and serve warm or at room temperature, or refrigerate and eat cold in the car (but not while you're driving).